

Southern Mansion

Pork Tenderloin

VIRGINIA'S
Executive
MANSION

Featuring Some of Executive Chef Todd's Top Picks of Virginia Products:

Miss Bonnie's Gourmet Cheese Spreads

Pork Tenderloin

Extra Virgin Olive Oil (EVOO)

Cajun Spices

1 container - Miss Bonnie's Jalapeño Spread

1 container - Miss Bonnie's Cheddar Spread

1 cup Mozzarella Cheese

Baby Spinach (Fresh)

Diced tomatoes

Pre-heat oven to 400.

Rub EVOO on Tenderloin. Rub Cajun spices on the outside of the tenderloin. Cook for 30-40 minutes (depending on size).

While cooking, mix the three cheeses well.

Take the tenderloin out of the oven and cut down the middle of the top - it should still be red (medium rare). Stuff the slice down the middle with spinach, spread diced tomatoes on top of the spinach. Spread cheese mix on top of the tomatoes. Grill for 10 minutes.

Place back in oven for another 10 to 15 minutes. Slice and serve.

